

**Food Safety Guidance**

**Waste Cooking Oils, Grease & Fats**

Blocked drains can cause significant issues for the food businesses involved, as well as surrounding homes and businesses. These issues include: -

* Risk to public health
* Damage to property
* Expensive and unpleasant clean up
* Business down time
* Poor public relations
* Contaminated land

It is your responsibility to manage the waste food, oil and grease generated by your business. The information in this guidance note should help you meet your legal duties.

**Do’s and Dont’s of managing fat, oil and grease in your business**

**Do** scrape food waste into the food bin

**Do** wipe plates, pots & pans with absorbent paper towels to remove grease before washing

**Do** use strainers in sink plugholes (and empty contents into the food bin)

**Do** install a correctly sized grease trap

**Do** maintain grease traps regularly

**Do** collect waste oil in a suitable airtight container

**Do** store waste oil in a secure area, and clear of drains to prevent leaks and spillages entering the drain

**Do** arrange collection of oil by a registered waste contractor

**Do not** put waste cooking oil, fat or grease down the sink or drain

**Do not** put food scrapings into the sink (place in the food bin)

**Do not** pour boiling hot water or bleach down the sink to try to dissolve fat and grease - it does not work

**Do not** sweep waste into floor drains (place in the bin)

**Do not** use food macerators

**Training**

Training for all staff should include instruction on why it is important to keep fats, oils, grease and food waste out of drains and sewers and what to do.

**Grease Traps**

Grease traps are specially designed units which are placed in drain pipes to separate the fat, oil and grease from the rest of the wastewater. The wastewater then continues to flow to the sewage works for treatment while the grease is retained in the trap to be collected by a registered waste oil collector at regular intervals. These

units can be highly effective if they are correctly installed, serviced and maintained. A written record of maintenance should be kept. A grease trap will only work properly if you make sure of the following:-

* The grease trap must be big enough - at least twice the size of the sink it drains through.
* The grease trap must be cleaned of grease regularly. Depending on usage this might be once per week or once per month. The grease should be stored for waste collection.
* After clearing, the trap should be refilled with cold water otherwise it will not work properly.
* If you have a dishwasher you should make sure that the waste water from this does not pass through the grease trap. The water in dishwashers is so hot that it melts the grease in a trap, allowing it to escape further into the sewer.

Technical advice, including the suitability of grease traps, is available from Scottish Water Customer Helpline on 0800 077 8778 or at [help@scottishwater.co.uk](mailto:help@scottishwater.co.uk). Ask to speak to someone in the Trade Effluent Quality Team.

It is an offence to dispose of fat, oil and grease down the sink or into the sewer and you risk prosecution and fines if your business repeatedly disposes of fat, oils or grease into the wastewater network.

If you need any further advice, please contact the Food & Safety team at [fs@falkirk.gov.uk](mailto:fs@falkirk.gov.uk).